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028020 IM52/1031
GRAY, PLANT, MOOTY, MOOTY & BENNETT, P.A.
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03/06/2002 EAREGAY2 00000021 09519824

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2-18-02

APPLICATION NO.	FILING DATE	TOTAL CLAIMS	EXAMINER AND GROUP ART UNIT	DATE MAILED
09/519,824	03/06/00	004	PADEN, C	1761 10/31/01
First Named Applicant	GASCOIGNE, 35 USC 154(b) term ext. = 0 Days.			

TITLE OF INVENTION: METHOD OF MAKING PASTA FILATA CHEESE

ATTY'S DOCKET NO.	CLASS-SUBCLASS	BATCH NO.	APPLN. TYPE	SMALL ENTITY	FEE DUE	DATE DUE
116210-77865	426-582.000	017	UTILITY	YES	\$640.00	01/31/02

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Bennett, PA
1 Gray, Plant, Mooty, Mooty &

2 Cecilia M. Jaisle

3

3. ASSIGNEE NAME AND RESIDENCE DATA TO BE PRINTED ON THE PATENT (print or type)
PLEASE NOTE: Unless an assignee is identified below, no assignee data will appear on the patent. Inclusion of assignee data is only appropriate when an assignment has been previously submitted to the PTO or is being submitted under separate cover. Completion of this form is NOT a substitute for filing an assignment.

(A) NAME OF ASSIGNEE Bongards' Creameries, Inc.

(B) RESIDENCE: (CITY & STATE OR COUNTRY) Bongards, MN 55368

Please check the appropriate assignee category indicated below (will not be printed on the patent)

☐ individual ☒ corporation or other private group entity ☐ government

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The COMMISSIONER OF PATENTS AND TRADEMARKS IS requested to apply the Issue Fee to the application identified above.

(Authorized Signature)

Richard Gray Plant
Principal

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COMMENTS:

Examiner Paden:

Please call to confirm receipt of this transmission. Please consider the attached proposed amended claims. We would also appreciate your suggestion of allowable claims.

Cecilia Jaisle

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009040-42867560

Ser. No. 09/519,824

Method of Making Pasta Filata Cheese

Filed 03/06/00

Proposed Amended Claims – This is an Informal Filing – Do Not Enter
For Discussion with Examiner Carolyn Paden Only
Wednesday, October 17, 2001

09/519824, 03/06/00

Proposed Claim Amendments

1. (Twice Amended) A method of making a pasta filata cheese selected from cacciocavallo, mozzarella and scamorza, low moisture mozzarella and scamorza, part skim mozzarella and scamorza, and provolone, the method comprising:

blending a typical pasta filata-type cheese curd,
processing the blended curd in a processed cheese cooker by injecting only direct steam into the blended curd just until the blended curd forms a uniformly melted product,
and
packaging and cooling the melted product from the processed cheese cooker.

2. A method according to claim 1, that is brine-free and wherein the melted product is blast cooled.

3. Cancelled.

4. The method according to claim 1, wherein the curd is selected from fresh curd, aged curd, barrel cheese, and mixtures thereof.

5. (Twice Amended) A method of making a pasta filata cheese selected from cacciocavallo, mozzarella and scamorza, low moisture mozzarella and scamorza, part skim mozzarella and scamorza, and provolone, the method comprising:

blending a typical pasta filata-type cheese curd,
injecting only direct steam into the blended curd just until the blended curd forms a uniformly melted product, and
packaging and cooling the melted product.

6. A method according to claim 5, wherein the fat content of the pasta filata cheese is reduced by lowering the fat content of milk used in making the curd.

7. A method according to claim 5, wherein the salt level of the pasta filata cheese is determined by adjusting the salt content of the curd before injecting steam into the blended curd.

8. (Cancel this claim; it essentially duplicates allowed claim 19.) A method according to claim 5, wherein various ingredients are added before injecting steam into the blended curd to optimize quality of the pasta filata cheese, the ingredients selected from non-fat dry milk, anhydrous milk fat, milk protein concentrate, concentrated milk fat, dry cream, emulsified, water, salt and mixtures thereof.

9. A method according to claim 5, that is brine-free and wherein the melted product is blast cooled.

10. (Twice Amended) A method of making a cheese selected from cacciocavallo, mozzarella and scamorza, low moisture mozzarella and scamorza, part skim mozzarella and scamorza, and provolone, the method comprising:

blending a curd having a moisture content of from about 38% to about 48%, a salt content of from about 0.8% to about 2%, a fat content (dry basis) of from about 38% to about 48% and a pH of from about 5.0 to about 5.4,

injecting only direct steam into the blended curd just until the blended curd forms a uniformly melted product, and

packaging and cooling the melted product.

11. A method according to claim 10, wherein a thermophilic culture is added to milk used in making the curd.

12. A method according to claim 9, wherein injecting only direct steam into the blended curd produces cheese internal temperatures ranging from about 140 to about 180 ° F.

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13. A method according to claim 9, wherein injecting only direct steam into the blended curd is accompanied by a minimum auger speed to assure even mixing and melting of the blended curd without lowering fat and moisture content to below that desired for the cheese.

14. A method according to claim 10, that is brine-free and wherein the melted product is blast cooled.

15. (Twice Amended) A method of making a cheese selected from cacciocavallo, mozzarella and scamorza, low moisture mozzarella and scamorza, part skim mozzarella and scamorza, and provolone, the method comprising:

blending a curd having a moisture content of from about 38% to about 48%, a salt content of from about 0.8% to about 2%, a fat content (dry basis) of from about 38% to about 48% and a pH of from about 5.0 to about 5.4,

processing the blended curd in a processed cheese cooker by injecting only direct steam into the blended curd just until the blended curd forms a uniformly melted product, and

packaging and cooling the melted product from the processed cheese cooker.

16. A method according to claim 15, wherein augers in the processed cheese cooker have a closed auger flighting.

17. A method according to claim 15, wherein the curd has a moisture content of from about 43% to about 45%, a salt content of from about 1.2% to about 1.5%, a fat (dry basis) of from about 38% to about 42%, and a pH of from about 5.1 to about 5.3.

18. A method according to claim 15, that is brine-free and wherein the melted product is blast cooled.

19. (Allowed) A method of making a pasta filata cheese comprising:

blending a typical pasta filata-type cheese curd,

injecting steam into the blended curd just until the blended curd forms a uniformly melted product, and

packaging and cooling the melted product;

wherein various ingredients are added before injecting steam into the blended curd to optimize quality of the pasta filata cheese, the ingredients selected from non-fat dry milk, anhydrous milk fat, milk protein concentrate, concentrated milk fat, dry cream, emulsifier, water, salt and mixtures thereof.

20. A method of making a cheese selected from cacciocavallo, mozzarella and scamorza, low moisture mozzarella and scamorza, part skim mozzarella and scamorza, and provolone, the method comprising:

blending a curd having a moisture content of from about 38% to about 48%, a salt content of from about 0.8% to about 2%, a fat content (dry basis) of from about 38% to about 48% and a pH of from about 5.0 to about 5.4,

injecting steam into the blended curd just until the blended curd forms a uniformly melted product, and

packaging and cooling the melted product;

wherein injecting steam into the blended curd is accompanied by a minimum auger speed to assure even mixing and melting of the blended curd without lowering fat and moisture content to below that desired for the cheese.

21. A method according to claim 19, wherein the fat content of the pasta filata cheese is reduced by lowering the fat content of milk used in making the curd.

22. A method according to claim 19, wherein the salt level of the pasta filata cheese is determined by adjusting the salt content of the curd before injecting steam into the blended curd.

23. A method according to claim 19, that is brine-free and wherein the melted product is blast cooled.

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